



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food Reinspection #1

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI

6/9/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$250.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-501.16	A) Cooler to the left of the register is holding at 57F. B) Cooler to the right of the glasses cooler is holding at 74F. C) Prep cooler top is holding wedge tomatoes at 49.2F; diced tomatoes 59.1F; sliced tomatoes at 63.5F; and sliced onions at 60.4F. D) Stand up cooler adjacent to the stove is holding raw chicken at 46F; Raw burgers at 49F. E) Stand up cooler adjacent to warewash machine is holding at various temperatures, some items were <41F, container of soup marked 5/22 44F; Packages of shredded lettuce 46.4F; and container of salsa 44.6F. Potentially hazardous food must be held cold at 41 degrees or below. REPEAT VIOLATION	6/16/2016

Good Practice Violation(s): 1

Total Violations: 1

Notes:



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Stand up cooler in kitchen is still holding at varying temperatures, from 40.2F-45.8F Thermometer has been placed inside to track ambient cooler temperatures. Some food items are in heavier plastic containers which could be inhibiting proper holding temperatures. Continue to monitor and switch containers if necessary.

On 6/9/2016, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature